



To Start

Herb & garlic ciabatta bread	6
Falafel balls w garlic aioli	9
Bruschetta, roasted tomato, onion, basil & olive oil	9

Oysters

	½ Doz	Doz
natural w lemon	16	29
‘Kilpatrick’ w chilli & garlic	18	32

Entrée Main

Asparagus w seared scallops, chorizo & lime butter	16	
Apple & fennel salad w duck wontons & pomegranate glaze	14	
Flash-fried calamari w sriracha yoghurt	16	
Pork belly w orange XO caramel, mint & Asian leaves	16	
Roasted beetroot & fetta salad w lentils & spiced walnuts (GF)	16	28
Lemon & thyme Chicken risotto w parmesan crumble		28
Aged Rib Eye w confit garlic chats & Cabernet reduction (GF)		37
Grilled Barramundi fillet w smoked corn puree, lemon butter (GF)		32
Roasted Lamb rump w rosemary croquettes & onion jam		34
wild prawns char grilled w scallops, baby tomato & basil polenta		38

Sides

fat boy chips, shoestring fries, rocket & pear salad

7.5



Desserts

12.50

Vanilla bean crème brulee w wafer biscuits (GF on request)

Raspberry white chocolate rice pudding

Frozen espresso Tiramisu

Sticky fig pudding with salted caramel sauce & vanilla ice cream

Cinnamon poached pear & apple w maple nut crumb

Tea & Coffee

Selection of local Madura Northern rivers teas

4

Zentveld's 'Byron blend' local espresso coffee

4

Espresso, Latte, Cappuccino, Flat white

Affogato Coffee

12.5

Liqueur Coffee

11

Liqueurs & Ports

from 7